

Mariaan's

REGINA PIZZA

SHOPPING LIST

- 4 x 30 cm Le Petit Pain Large Pizza Bases
- 1 kg Cooking with... Crushed Garlic
- 300 g Cooking with... Italian Herbs
- 500 g Chef's Classique Continental Ham
- 2 kg Lancewood Grated Mozzarella
- 3 kg Cooking with... Mushroom Pieces & Stems & Pieces
- 20 g Fresh Rocket (optional)

INGREDIENTS

- 1 Large Pizza Base (30cm)
- 80 ml Pizza Sauce
- 5 g Crushed Garlic
- 200 g Grated Mozzarella
- 4 Continental Ham Slices
- 80 g Mushrooms
- 2,5 g Italian Herbs
- 10 g Fresh Rocket

METHOD

Preheat the oven on 180°C. Place the pizza base on a baking tray. Spread the pizza sauce evenly on the pizza base. Sprinkle the garlic on top. Sprinkle the mozzarella equally over the base. Slice the continental ham into half and place on top. Spread the mushrooms on top. Sprinkle the Italian herbs over. Bake in the preheated oven for 10 minutes or until the cheese bubbles and is golden brown. Garnish with fresh rocket leaves.

